



# LES TROIS ROIS

Grand Hotel  
Basel Switzerland

CATERING  
DES ROIS



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# Catering des Rois

If you like to celebrate but prefer to leave the planning to others, then we are the perfect choice. According to the occasion, depending on the guests – whether for a business lunch, baptism or a wedding: our Catering des Rois will fulfil all your expectations.

You take care of your guests; we'll take care of the rest. We'll treat you to everything you wish for: regional specialities or Mediterranean delicacies, through to delicacies from all over the world.

Our experienced team brings the warm hospitality of the Grand Hotel Les Trois Rois to your home. Concoct your plans with our help – and take your inspiration from some of the hotel's classics presented in the following pages!

Advice, enquiries and reservations  
T +41 61 260 50 79 | [banquet@lestroisrois.com](mailto:banquet@lestroisrois.com)



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# Classic aperitif

## **Cold appetizers**

Mozzarella & fig skewers

Grilled tuna with avocado, lemongrass and ponzu sauce (on a spoon)

Mini-tartlet with Philadelphia wild garlic crème, glazed tomatoes and black olives

Canapé with beef tartar "pure Simmental"

Small pretzel roll with egg

## **Warm appetizers**

Pea soup with sour cream and croutons

Small tarts with broccoli and pine nuts

Dim sum on Asian vegetables and sesame vinaigrette

Asparagus risotto with glazed tomatoes and rocket

Giant prawns in a potato crust with chili sauce

Veal meatballs on potato & wild garlic puree, chimichurri mayonnaise and a jus of port wine

## **Sweet delicacies**

Chocolate and almond opera cake

Dulcey panna cotta with rhubarb in a shot glass

Mini crème brûlée

Fruit salad with mint and Tahiti vanilla

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**Classic aperitif from CHF 70** per person

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# Les Trois Rois aperitif

## **Cold appetizers**

Canapé with lobster, crustacean mayonnaise and alpine blossoms  
Canapé with quail egg and Osietra caviar  
Canapé with beef tartar "Pure Simmental"  
Fruit loaf with Sbrinz cheese and redcurrants  
Patagonian shrimps with avocado and curry crème (on a spoon)  
Duck liver terrine with rhubarb, balsamic raspberries and truffle vinaigrette

## **Warm appetizers**

Tartlets with ricotta, peas and tomatoes  
Trofie pasta with asparagus and morels  
Baked scallops with celery, apple and green aniseed  
Mini-hamburger  
Rare-sautéed veal medallions on asparagus puree, carrots, morel cassoulet and jus de pinot noir

## **Sweet delicacies**

Chocolate diamond  
Creme brûlée  
Strawberry cake  
Selection of red berries  
Our pâtissier's seasonal creations

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**Les Trois Rois aperitif from CHF 100** per person

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# Aperitif variations

*Selection from our range*

*from CHF a piece*

## **Canapés and pretzel rolls**

2.70

Pretzel roll with egg

Canapé with beef tartar "pure Simmental"

Canapé 'élégance' with smoked salmon, lobster or duck liver terrine

## **Aperitif pastries**

2.30

Quiche tartlets

Mini-tarte flambee

Mini-hamburger

## **Cold amuse-bouches**

3

Mozzarella and fig skewers, goose liver truffle macarons

Grilled tuna with avocado, lemongrass and ponzu

## **Warm amuse-bouches**

2.70

Dim Sum on Asian vegetables with sesame vinaigrette

Veal meatballs on potato and wild garlic puree, with

chimichurri mayonnaise and jus of port wine

## **Cold mini-dishes**

3.80

Strawberry gazpacho with basil, black pepper and olive oil

Vitello tonnato, glazed tomatoes, capers and basil oil

Lobster medallions with lemongrass vinaigrette and mango

## **Warm mini-dishes**

4.30

Trofie pasta with asparagus and morels

Baked scallops with celery, apple and green aniseed

Guineafowl breast with a purple curry crust, mango jelly and coconut

## **Sweet dishes**

3.50

Dulcey panna cotta with rhubarb in a shot glass

Crème brûlée

Strawberry-vanilla tartlet

Lemon éclairs



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# Menu suggestions

## Balthazar

Poached egg with pea Espuma, lamb's lettuce salad, Colonata brioche crisps and morel-coffee foam sauce

Turbot filet and fried shrimps with tarragon, asparagus, ricotta & lemon gnocchi and crustacean Hollandaise sauce

Strawberry sponge with rhubarb sorbet and meringue

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**CHF 82** per person  
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## Melchior

Kingfish and Pata Negra ham with rhubarb, peas, radishes and celery

Rare-roasted saddle of veal with a Gremolata crust, green asparagus puree, fondant potatoes, morels and jus of pinot noir

Selection of red berries with sour cream ice cream

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**CHF 89** per person  
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## Caspar

Patagonian shrimps with lemongrass, salad of young vegetables, avocado, curry crème, granny smith apple sauce and coriander sprouts

Pea and tarragon soup with pecorino flans

Whole roast beef filet on green beans, rosemary potatoes, oven baked shallots and chimichurri mayonnaise

Bittersweet chocolate mousse with peppermint and pistachio ice cream

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**CHF 105** per person  
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# Buffet Royal

Marinated salmon & horseradish

Vitello tonnato

Crème fraiche and cucumber

Tuna Tataki with avocado and ponzu

Selection of antipasti

Buffalo mozzarella with sour cream, avocado and chili

Strawberry gazpacho with basil

Duck liver terrine with rhubarb and balsamic raspberries

Cream of pea soup with rye bread croutons

Grilled shrimp with asparagus salad and glazed tomatoes

Seasonal leaf salads with various dressings and croutons

Monkfish with garden peas, spring leeks and lemon thyme stock

Poulet de Bresse with asparagus ragout, tarragon and tomatoes

Veal tenderloin with fresh herbs and jus of port wine

Rare-roasted saddle of lamb with a Gremolata crust

Side dishes: Spring vegetables, potato gnocchi with ragout of morels,  
rosemary potatoes, asparagus risotto

Smoothie and fruit salad in glass

Opera tartlet with chocolate-almond

Strawberry and vanilla tartlet

Passionfruit cheesecake

Selection of red berries

Chocolate diamond

Crème brûlée

Macarons

Strawberry cakes

Macouba (mango, banana,  
passion fruit slices)

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**From CHF 130** per person  
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# Cakes from our patisserie

*Some examples from our range*

*CHF 8 per person*

## **Strawberry sponge**

Genoese sponge, crème mousseline, strawberries

## **Exotic cake**

Sponge, exotic mousse, diced mango, exotic fruits

## **Raspberry & strawberry cake**

Sponge, raspberry mousse, strawberry mousse, red fruit jelly

## **Mascarpone raspberry cake**

Sponge, mascarpone vanilla crème, fresh raspberries, raspberry jelly

## **Praline nut cake**

Sponge, hazelnut mousse, almond praline mousse, caramelized walnuts

## **Pure Caraïbe chocolate cake**

Sponge, Caraïbe Valrhona chocolate mousse

## **Coating**

All the cakes are coated with a white or colourful fondant according to choice and then decorated individually.

Whether it's a wedding cake or a birthday cake – our pâtissiers will create your own dream cake.



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# Flowers and decoration

To ensure your event lives on as a fond memory, we decorate the setting in the right tones: Tell us how you envisage the room and the tables being decorated. Place your trust in the experience of our floral designers and the banquet team and enjoy your party.



Click here and you will find inspiration in our Fleurs des Rois brochure!



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# Rent a Bartender

Surprise your guests with exquisite cocktails – and shake up your event! We'll bring the bartender along with us. And with him, of course, all the experience our award-winning team at the Les Trois Rois Bar has to offer.





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## Staff

		CHF
Executive chef	<i>Per person</i>	68
Service manager/sommelier	<i>Per person</i>	68
Cook	<i>Per person</i>	48
Service staff	<i>Per person</i>	48
Kitchen staff	<i>Per person</i>	42
Logistics specialist	<i>Per person</i>	42

## Cocktail place settings

Various glasses, small plate, cutlery, paper napkins	<i>Per person</i>	15
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## Various items

Diverse crockery, cutlery, water and wine glasses, coffee and tea services and table linen	<i>Per person</i>	25
Broken glass/plate	<i>Per person</i>	8
Cloth napkins	<i>Per person</i>	5
Tablecloths	<i>Per person</i>	25
Coat racks with hangers	<i>Per person</i>	40
Banquet table (80 x 120)	<i>Per person</i>	25
High table	<i>Per person</i>	25
Upholstered chair		<i>upon request</i>
Transport		<i>upon request</i>

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## Exclusive Locations



We'll find the perfect location for your party: tell us about your ideas, let us mull them over and enjoy the result – for example, in the picturesque garden of a stately villa close to the city centre. Because the setting of your event should also have the right ambience and be as individual and tailored to your wishes as everything else.

Enquiries and reservations  
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# Your Contacts



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Banquet & Events  
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Head Florist

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